

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: <u>Subway</u>		Date: <u>12/15/2021</u>	Page 1 of <u>3</u>
Address: <u>5 South Main Street</u>		Time in: <u>1:55 AM</u>	Time out: <u>4:56 PM</u>
Telephone: <u>508-278-0202</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>2</u>	
Owner: <u>Corporate</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Jessica Whitney</u>			
Inspector: <u>Daniel Markman</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓	✓				
Approved Source							
11	Food obtained from approved source				✓		
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated				✓		
14	Required records available: shellstock tags, parasite destruction			✓			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures				✓		
19	Proper reheating procedures for hot holding				✓		
20	Proper cooling time and temperature				✓		
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature		✓				
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control	✓					
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	✓					
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered	✓					
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:

12/16/2021

Discussion with Person-in-Charge:

Voluntarily discarded off-temp food, voluntarily closed for maintenance until tomorrow

Signature of Person-in-Charge:

[Signature]

Date: 12/15/21

Signature of Inspector:

[Signature]

Date: 12/15/2021

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control		✓		✓		
34	Plant food properly cooked for hot holding		✓				
35	Approved thawing methods used				✓		
36	Thermometers provided & accurate		✓				
Food Identification							
37	Food properly labeled; original container		✓				
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		✓				
39	Contamination prevented during food preparation, storage and display		✓				
40	Personal cleanliness		✓				
41	Wiping cloths: properly used & stored			✓			
42	Washing fruits & vegetables		✓				
Proper Use of Utensils							
43	In-use utensils properly stored		✓				
44	Utensils, equipment & linens: properly stored, dried, & handled		✓				
45	Single-use / single-service articles: properly stored & used		✓				
46	Gloves used properly		✓				
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used		✓				

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips	✓					
49	Non-food contact surfaces clean	✓					
Physical Facilities							
50	Hot & cold water available; adequate pressure	✓					
51	Plumbing installed; proper backflow devices	✓					
52	Sewage & waste water properly disposed	✓					
53	Toilet features: properly constructed, supplied, & cleaned		✓				
54	Garbage & refuse properly disposed; facilities maintained	✓					
55	Physical facilities installed, maintained, & clean		✓				
56	Adequate ventilation & lighting; designated areas used		✓				
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Signature of Person-in-Charge: _____

Date: 12/15/21

Signature of Inspector: LSM

Date: 12/15/2021

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
handwash sink	113°F	Cold storage	50	ham (walk-in)	45.5°F
Roast Beef (chopped)	48°F	walk-in freezer	0	Pepper	55.5
Salami	41°F	walk-in cooler	46	Turkey	42
Pepper Jack	47°F	Plant	33	cheese	43
Meatballs	147°F	roast beef	43.5	Cooler (night)	44

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
	5-205.11	-handwash sink being used for nail handwashing	
	4-903.11	-map improperly stored	
	6-501.11	-handwash sink makes odd rattling noise when water is ran to certain pressure (low)	
	3-501.16	-external thermostat reads 44°F & 50°F per line -no light fixture in walk-in cooler -the infrared they used on the cool-beep read 27°F; inline tested 45, and my probe tested 43.5 -Sanitizer solution at 150ppm (QAC) (CQS) → 240ppm -both restrooms out of order at time of inspection	
	6-301.14	-men's room has no handwash signage	
	6-304.11	-women's room has no working ventilation	
	6-501.11	-floor in back is broken	
	3-501.16	panels in walk-in 45	
		We recommended closing the location & discarding all all-temp food until all units are repaired. Tomorrow at 10.	
		ServSafe: Jessica Whitney exp. 5/4/2022 No servsafe manager on site Allergen: H - exp. 08/01/2022 E. print out new certificate on local	

We recommended closing the location & discarding all all-temp food until all units are repaired. Tomorrow at 10.

Serv Supt: ~~Jessica Whitney~~ exp. 5/4/2022 No. servsupt manager on site
 Allergen Rx - exp. 08/01/2022 E: print out new cert
 Phoral Patch

2. print out new certificate on location

Signature of Person-in-Charge:

Date: 12/15/21

Signature of Inspector:

Date: 12/15/2021

Re inspection

12-16-21

Subway - 5 South Main St

PIC Jessica Whitney

→ inspection done 12-15-21 showed main cooler + walk-in not holding food at safe temperatures.

→ staff must use probe thermometer → not surface infrared.

(ok) Front small counter fridge holding food at 38°

Sanitizer testing @ 100 ppm — must be checked frequently. * get new test strips

(*) PIC must get ServSafe / Food Handler Manager certification, allergen awareness.

(*) Women's toilet + ventilation must be repaired.

(*) Men's ventilation must be cleaned of dirt/dust

Front R-unit 37° Front Left Unit 37°

walk in cooler temping water @ 37°

→ ok to put food in these coolers + reopen.

(*) Must get working thermometers today to test food at least 2x/day.

Erin Highower

Jessica Whitney